SECTION 7

Sam Sianis of Billy Goat Tavern

Oh, and we have great pickles.



get your blood pumpk out the adventure w at Navy Pier.

ure travel at Navy Pier

han 20,000 adventureonsumers are expected to vy Pier's International Adavel and Outdoor Sports ay through Sunday.

ore than 25 tourism boards sentatives from 78 coune show, attendees will be dulge their passion for adavel—arranging trips with meeting with tourism repes; trying sports such as ring, kayaking and rock learning about adventure portunities; and viewing st gear and apparel from urers and retailers.

OS Film Festival will feature travel documentaries and rs may attend seminars ess issues like the future of travel and environmental-

are 5-8:30 p.m. Friday, 10 o.m. Saturday and 10 a.m.-5 ay. Admission is \$10, \$4 for Visit www.IATOS.com (dispons available).

Even natives can be surprised

Hometown touring can open Chicagoans' eyes

By Jennifer Olvera

Special to the Tribune

Do you avoid the tangle of tourist-trodden paths like the plague? Would you rather journey the road less traveled than go with the flow of camera-toting, out-of-towners?

You're not alone,

Like many Chicago residents, Pittsburgh transplant Jeff Bauch is glad to call the city his home, but he's none too keen on traipsing through crowded corridors, gazing with abandon at Michael Jordan souvenirs or sifting through what he refers to as "cheesy skyline memorabilia.

In fact, until recently, Bauch managed to ignore a number of the city's top landmarks.

"I just assumed places like Navy Pier were too crowded for my liking, that is until-on a whim-I checked it out," he said.

Instead of finding the hot spot he expected, Bauch unearthed the Smith Museum of Stained Glass Windows, located in the lower level terraces of Navy Pier's Festival Hall, 600 E. Grand Ave., 312-595-7437, where nearly 200 handcrafted religious and secular panels of Victorian, Prairie, Modern and contemporary design, many of which were originally installed in buildings in the Chicago area, are on display.

Another find many visitors miss when perusing the Pier is the blink-and-you'll-miss-it, eight-ton U.S.S. Chicago anchor located on the south dock. Commissioned in 1945, the U.S.S. Chicago was converted into a guided missile cruiser and saw service in Vietnam and received the Navy Unit Commendation.

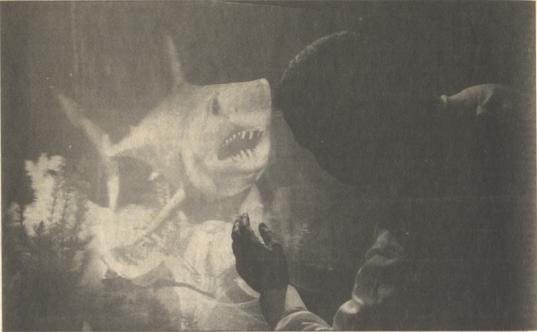
"I was surprised to find things with such historical significance somewhere I'd avoided," Bauch conceded.

If under the radar is your game, a trip to the Museum of Holography, 1134 W. Washington Blvd., 312-226-1007, might adjust your altitude. It's dedicated to displaying, promoting and teaching the art of holography and features images of everything from Michael Jordan to a medical gallery with three-dimensional images of cancer cells. Admission is \$4, \$3 for ages 6 to

"Many people don't realize that holograms actually offer a better sense of how the universe relates to us as human beings due to their molecular exactness," said Loren Billings, executive director. "Many people who've lived here all their lives are surprised hear about the museum, and when they leave they're amazed by the medical and scientific advances made possible by holograms.'

Chicago's Magnificent Mile, another area frequented by both visitors and destinationdriven locals, is peppered with both frequented and hidden gems.

The original, although relocated, Billy Goat Tavern, 430 N. Michigan Ave., lower level, 312-222-1525, brims with a history that dates back to 1934. Although it was made famous by early



Tribune file photo by John Bartley

Yikes, a shark! Don't worry, it's only one of the holograms found at the Museum of Holography.



Tribune file photo by Chuck Berman A detail of "Bacchanalia," a stained-glass window in the Smith Museum of Stained Glass Windows' collection at Navy Pier.

"Saturday Night Live" skits starring John Belushi, finding it is somewhat of a mystery to many Chicagoans due to its underground locale. Frequented by local, national and international media personalities, stars and presidents, including both President George W. Bush and former President George H.W. Bush,

this spot serves up "cheeseburgers, no Pepsi, Coke, no fries, chips. 'People all over the world read about us and

seek us out because of the fun, [boisterous] atmosphere," said Sam Sianis. "Oh, and we have

At the Signature Lounge, on the 96th floor of the John Hancock Center, 875 N. Michigan Ave., 312-787-9596, the scene is much more subdued with panoramic views, swanky cocktails and live jazz Sundays through Thursdays for special-occasion seekers.

"It's the sort of place you come to set the tone

for or end an evening," said Rick Roman, president and co-owner, who pointed to its everchanging, seasonally inspired view. "Plus, it's a fascinating place to see storm fronts roll in."

Slightly more off the beaten path is the Underground Wonder Bar, 10 E. Walton St., 312-266-7761, where musical celebs such as the Eagles, Liza Minnelli and Jimmy Buffett have been known to perform a song or two on the fly. On regular nights, a blend of in-the-know locals and sightseers listen to jazz and acid blues every day of the year until 4 a.m. Cover is just \$5 Sunday through Thursday, \$10 Friday and Sat-

When getting a dose Chicago history is your pleasure, few places deliver like the Green Mill, 4802 N. Broadway St., 773-878-5552. Under the former ownership of "Machine Gun" Jack McGurn, this Prohibition-era speakeasy catered to fans of Joe E. Lewis and the like. Today, the Art Deco-inspired spot, complete with original cash registers, phones and Al Capone-frequented table, hasn't changed much in its jazz-bent

"This was one of the first spots-legally or not—serving big martinis," chuckled current owner Dave Gemilo, who took over the club in 1986. "But be sure to ask for vodka, or we'll assume you mean gin."

Beyond mobsters and glass houses, another undeniable draw-no matter where you're from-is a good old, ketchup-free Chicago dog.

Established in 1948, drive-in Superdawg, 6363 N. Milwaukee Ave., 773-763-0660, takes it a step further. An innocuous 9-foot-tall hotdog mascot beckons passersby to sample its namesake—a larger-than-average frank topped with mustard; neon-green relish, onions, a kosher pickle, pickled tomatoes and hot peppers, slathered on a poppy seed bun that rests atop a pillow of